County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility		Site Address		Inspection Date
FA0202689 - CHINA ROSE		387 JACKLIN RD, MILPITAS, CA 95035		06/27/2024
Program		- FP11	Owner Name	Inspection Time
PR0306726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3			CHUN GUO	11:50 - 12:40
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By BOB XU		



Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of handwash soap at the handwash sink in the kitchen.

[Corrective Action] Ensure handwash soap is available at the handwash sink at all times.

[Corrected on Site] Operator placed a liquid soap pump bottle at the handwash sink.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Chicken in the top insert of the island cooler measured at 46 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Follow-up By 07/11/2024

Follow-up By 07/11/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy accumulation of old food splatter, grime and debris on the interior and exterior of refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By 07/11/2024

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Heavy oil, grease, grime accumulation on the floor throughout kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By 07/11/2024

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	Comments
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
chicken	top insert of island cooler	46.00 Fahrenheit	
shrimp	top insert of island cooler	41.00 Fahrenheit	
pork	island cooler	39.00 Fahrenheit	
chow mein	on top of the island cooler	76.00 Fahrenheit	cooling
hot water	handwash sink	100.00 Fahrenheit	
chicken	3 door upright cooler	36 00 Fahrenheit	

Overall Comments:

A limited inspection was conducted in conjunction with a foodborne illness investigation.

The kitchen requires major cleaning and re-organizing. Space is lacking for food prep and food storage. Suggested to operator to install additional shelvings and remove any unnecessary items from the facility.

Discussed handwashing and employee sick policy with operator.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0202689 - CHINA ROSE	387 JACKLIN RD, MIL	LPITAS, CA 95035	06/27/2024
Program		Owner Name	Inspection Time
PR0306726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11	CHUN GUO	11:50 - 12:40

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 7/11/2024. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable

[NO] Not Observed[PBI] Performance-based Inspection

[PHF] Potentially Hazardous Food

[PIC] Person in Charge[PPM] Part per Million[S] Satisfactory[SA] Suitable Alternative

[TPHC] Time as a Public Health Control

Received By: Bob Xu

Operator

Signed On: June 27, 2024